

Villiera Pinotage 2013

A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness on the nose. On the palate it is soft but well structured with good length.

variety : Pinotage | 100% Pinotage

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.62 g/l pH : 3.63 ta : 5.46 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : The wine is well balanced and can be enjoyed now with the potential to age for a further 5 years.

Pinotage is a cross between Pinot Noir and Cinsaut and was developed in South Africa, making it our unique variety. It is intensely flavoured and positively reflects its terroir.

about the harvest: The grapes from largely old vines were hand picked at optimum ripeness to ensure ripe tannins. Only healthy fruit was used.

in the cellar : After crushing and destalking it was inoculated and fermentation occurred at an average of 28° C. After 2 weeks of post fermentation maceration, it was pressed and completed malolactic fermentation in tank before being racked to French oak barrels. Twenty five percent of the oak was new and the wine remained in wood for 12 months before it was prepared for bottling.



Villiera Wines

Stellenbosch

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